

FOOD CONTAINING EUGLENA

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Inventor(s): KITAOKA SHIYOUZABUROU; others: 01

Applicant(s): AMANO SEIYAKU KK; others: 01

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Abstract

PURPOSE: To provide the titled food having excellent digestibility and improved palatability, and containing Euglena cell prepared by treating cultured Euglena with an aqueous organic solvent to remove the sticky excrete.

CONSTITUTION: The cells of Euglena are produced by (1) culturing Euglena such as Euglena gracilis in a medium containing an inorganic or organic carbon source (e.g. glucose), a nitrogen source [e.g. (NH4)2SO4, inorganic salts (e.g. MgSO4) and minor elements (e.g. vitamins), (2) centrifuging or filtering the cultured Euglena to separate the cultured cells, (3) washing the separated cells, (4) dispersing or suspending in 2-500 times volume of an aqueous organic solvent (e.g. ethanol) having a concentration of 1-65vol%, (5) washing at 10-35 deg.C for 1-60min under stirring, (6) filtering and again washing the cells, and (7) drying and pulverizing the product. The obtained Euglena cells are added to a food as a food raw material, food additive nutrient assisting agent, etc.

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